



CANAPÉ & TAPAS
SELECTION

Choose three items for £5.95 or five items for £7.95

CANAPÉS

**Goat's Cheese & Caramelised Red
Onion Tartlet**

Sun-Dried Tomato & Mozzarella Arancini

Smoked Salmon
wasabi mayonnaise

Ratatouille Bruschetta

Chicken Tikka
mint yoghurt

Chickpea Falafel
tahini sauce

Lamb Kofta
aioli

Breaded King Prawns
sweet chilli sauce

Mini Frikadellen
tomato relish

Mini Duck Spring Rolls
plum sauce

Alex James & Leek Tartlet

TAPAS

Aceitunas Aliñadas
green olives with lemon, oregano and chillies

Chorizo a la Sidra
chorizo with cider

Pan con Ajo y Tomate
bread scrubbed with garlic and tomato

Pescado Frito
cod fritters, saffron aioli

Tabernero
sautéed peppers, onion, tomato on crusty bread

Albóndigas en Salsa
meatballs with tomato sauce

Patatas Bravas
crispy potatoes with Pimenton aioli

Setes al Ajillo
mushrooms with garlic

Sautéed Artichoke Hearts
garlic and parsley

Manchego
roasted red pepper and rosemary

Fried Calamari
aioli

Croquetas de Jamón
ham and manchego croquettes



BANQUETING
MENU

Please select 1 starter, 1 main course and 1 dessert for all your guests to dine from
2021 - £28.95 | 2022 - £29.95 | 2023 - £30.95

TO START

Chicken Liver Parfait

house chutney, toasted brioche

Ham Hock Terrine

tomato relish, toasted sourdough

Teriyaki Mackerel

raw vegetable and edamame bean salad

Thai Fishcake

Asian slaw, sweet chilli dipping sauce

Assiette of Melon (v)

seasonal berries

Beetroot, Caramelised Onion & Goat's Cheese Tart (v)

aged balsamic

Caprese Salad (v)

mozzarella, vine ripened tomato, basil pesto

TO FOLLOW

Roast Chicken Supreme

fondant potato, grilled zucchini, forestiere sauce

Braised Blade of Beef

glazed potato cake, roast root vegetables, peppercorn sauce

Grilled Pork Loin

braised red cabbage, sweet potato bubble & squeak, whole grain mustard sauce

Braised Lamb Shoulder

dauphinoise potatoes, pea purée, roast root vegetables, rosemary jus

Seared Cod Pavé

crushed new potato, olives, green beans, tomato beurre blanc

Sweet Potato, Butternut & Chickpea Tagine (v)

tabbouleh, toasted almonds, flat bread

Mushroom, Brie & Hazelnut Wellington (v)

chateau potato, roast root vegetables, cep jus

TO FINISH

Sticky Toffee Pudding

toffee sauce, vanilla ice cream

Bread & Butter Pudding

vanilla custard

Chocolate Brownie

chocolate sauce, milk ice cream

Passion Fruit Cheesecake

berry compote

Vanilla Panna Cotta

macerated strawberries, shortbread

Apple & Cinnamon Crumble

sharing jugs of custard

Raspberry Crème Brûlée

shortbread

PREMIUM DISHES

STARTERS

Beef & Horseradish Croquette (+£2.00)

remoulade, crispy shallots, red wine syrup

Severn & Wye Smoked Salmon (+£3.00)

capers, gherkins, shallots, buttered brown bread

Sriracha Grilled King Prawns (+£4.00)

tomato, avocado and mango salad

MAINS

Pan Seared Stone Bass Fillet (+£4.00)

saffron potato, spinach, confit fennel, langoustine sauce

Herb Crusted Lamb Rump (+£5.00)

boulangère potato, spinach, ratatouille, caper dressing

Roast Strip Loin of Beef (+£6.00)

Yorkshire pudding & all the trimmings

DESSERTS

Coconut & Malibu Panna Cotta (+£2.00)

exotic salsa, mango sorbet

Chocolate & Salted Caramel Torte (+£3.00)

vanilla ice cream, raspberry sorbet

Selection of Cheese & Biscuits (+£4.00)

SOUP MENU

Cauliflower

garlic croutons

Butternut Squash

chilli & lemon crème fraîche

Leek & Potato

crispy onions

Carrot & Cumin

coriander cream

Cream of Celeriac & Potato

sage

Mushroom & Tarragon

chive cream

Tomato & Roasted Red Pepper

basil oil

*Available as a starter or as an
intermediate course for an additional
£3.95 per person*

CHEESE PLATTER

Selection of local chutneys; breads, crackers, celery sticks,
fresh grapes & dried apricots

Mature cheddar

Le Maubert brie

Shropshire blue

£4.95 per person

A row of pizzas on a wooden table. The pizzas are on metal trays with wooden handles, resting on black mats. The pizzas have various toppings, including cheese, meat, and vegetables. A text overlay in the center reads "BUFFET FOOD".

B U F F E T F O O D

ROTISSERIE

Roasted slowly in their own juices to ensure they deliver maximum flavour that cannot be beaten.

All served in freshly baked rolls with skin on fries or jacket potato.

Spicy Spit-Roast Chicken

2021 - £20.95 | 2022 - £21.95 | 2023 - £22.95

Spit-roasted rotisserie chimichurri chicken

Cilantro & purple cabbage slaw

Avocado, baby gem, sun-dried tomato, honey & mustard salad

Garlic & lemon aioli

Rosemary & Lemon Spit-Roast Chicken

2021 - £20.95 | 2022 - £21.95 | 2023 - £22.95

Spit-roasted rotisserie rosemary & lemon chicken

Cilantro & purple cabbage slaw

Avocado, baby gem, sun-dried tomato, chilli, coriander & lime salad

Chipotle aioli

Hog Roast

2021 - £22.95 | 2022 - £23.95 | 2023 - £24.95

Whole roasted Warwickshire pig

Stuffing, apple sauce and crackling

Potato salad, coleslaw, pasta salad, mixed leaves and cous cous

Minimum numbers of 70 apply

Beef Brisket

2021 - £16.95 | 2022 - £17.95 | 2023 - £18.95

Slow smoked beef brisket

Spicy rice, garlic roasted mushrooms and grilled corn on the cob

Choose one of the following options for your vegetarian guests:

Tandoori paneer kebabs

Falafel, feta & spinach burgers

GRAZING BOARD

A feast of British cured meats & cheeses, handmade chutneys and freshly baked artisan breads.

2021 - £17.95 | 2022 - £18.95 | 2023 - £19.95

Specially selected British cheeses with biscuits

Locally sourced chutney

Ventricina salami

Sliced chorizo

Sliced cured pork loin

Sliced serrano ham

Peppered pastrami

Semi sun-dried tomatoes

Homemade hummus

Sun-dried tomato pesto

Olive oil

Balsamic vinegar

Local artisan breads

Fresh fruit

FINGER FOOD

Our buffets are designed for guests to graze a variety of mouth-watering options.

Classic Finger Buffet

2021 - £19.95 | 2022 - £20.95 | 2023 - £21.95

A selection of freshly made sandwiches

Mini Yorkshire puddings, roast beef & horseradish crème fraîche

Smoked haddock, leek & cheddar cakes, lemon & sea salt aioli

Chicken yakitori, sesame seeds & scallions

Handmade chicken, bacon & guacamole sliders

Colston Bassett red onion marmalade & chive tartlet

Hand foraged mushrooms, spinach & gruyere tartlet

Breaded cod goujons, chunky tartar sauce, lemon

Homemade pork sausage rolls, tomato relish

FESTIVAL FOOD

Choose a British classic or Middle Eastern alternative; both designed to delight you and your guests.

Classic Fish & Chips

2021 - £15.95 | 2022 - £16.95 | 2023 - £17.95

Seasonal hand battered fish

Double cooked chips

Tartar sauce, sea salt, malt vinegar, pickled onions, curry sauce, mushy peas

Gourmet Kebabs

2021 - £18.95 | 2022 - £19.95 | 2023 - £20.95

Chimichurri spit-roast chicken

sautéed peppers & onions, guacamole, salsa & sour cream

Harissa spiced leg of lamb

sautéed peppers & onions, minted cucumber yoghurt

Tandoori marinated paneer

sautéed peppers & onions, minted cucumber yoghurt

Served with flat breads, sautéed sliced baby potatoes, pancetta, onion & garlic

MIDNIGHT MUNCHIES

Napkin food for a more casual evening option.
Perfect for late into the night to keep your guests going.
Available between midnight - 1AM

Rolls

2021 - £6.95 | 2022 - £7.45 | 2023 - £7.95

Local pork sausages or crispy back bacon

Jumbo Dogs

2021 - £6.95 | 2022 - £7.45 | 2023 - £7.95

Jumbo pork hot dog

Caramelised onions and relish

Pizza

2021 - £7.95 | 2022 - £8.45 | 2023 - £8.95

Choose three pizzas from the following:

Margherita mozzarella, sun-dried tomato, basil

American Hot pepperoni, jalapeño, red onion

Capricciosa Parma ham, mushroom

Contadina red onion, pepper, mushroom

Diavolo hot spiced lamb, pepperoni, green pepper, red onion, jalapeño

Padana caramelised onion, goat's cheese, spinach

Pollo Forza peri-peri chicken, onion, chilli, Greek yoghurt dressing

Barbacoa chicken, red onion, pepper, BBQ base